



Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (Original) A process of preparing a composition suitable for use as a beverage wherein the process comprises:
 - (a) forming a dispersion, wherein the dispersion comprises a stabilizer system, an enhancer material, and an aqueous liquid;
 - (b) introducing a beverage component to the dispersion, wherein the beverage component comprises an edible acid; and
 - (c) further dispersing the beverage component with the dispersion according to a method selected from the group consisting of:
 - (i) dispersing the beverage component at a NP/M of from about 20 Watt/Kg to about 75 Watt/Kg;
 - (ii) dispersing the beverage component over a time period from about one minute to about one hour; and
 - (iii) a combination thereof.
 2. (Original) A process according to Claim 1 comprising:
 - (a) introducing the stabilizer system to the aqueous liquid;
 - (b) dispersing the stabilizer system with the aqueous liquid to form a first dispersion at a first NP/M of from about 20 Watt/Kg to about 75 Watt/Kg;
 - (c) introducing the enhancer material to the first dispersion;
 - (d) further dispersing the enhancer material with the first dispersion to form a second dispersion at a second NP/M of from about 20 Watt/Kg to about 75 Watt/Kg;
 - (e) introducing the beverage component to the second dispersion, wherein the beverage component comprises the edible acid; and
 - (f) further dispersing the beverage component with the second dispersion according to the method selected from the group consisting of:
 - (i) dispersing the beverage component at a third NP/M of from about 20 Watt/Kg to about 75 Watt/Kg;
 - (ii) dispersing the beverage component over a time period from about one minute to about one hour; and
 - (iii) a combination thereof.

3. (Original) A process according to Claim 2 wherein the beverage component is dispersed with the second dispersion over a time period from about five minutes to about one hour.
4. (Original) A process according to Claim 3 wherein the beverage component is dispersed with the second dispersion over a time period from about five minutes to about thirty minutes.
5. (Original) A process according to Claim 4 which is performed at a temperature below about 80 °C.
6. (Original) A process according to Claim 2 wherein the beverage component is dispersed with the second dispersion at a third NP/M of from about 20 Watt/Kg to about 75 Watt/Kg.
7. (Original) A process according to Claim 6 wherein the stabilizer system comprises at least one material selected from the group consisting of pectins, alginates, guars, gellans, and agars.
8. (Original) A process according to Claim 7 wherein the third NP/M is from about 30 Watt/Kg to about 60 Watt/Kg.
9. (Original) A process according to Claim 8 wherein the stabilizer system comprises at least one pectin compound and at least one alginate compound.
10. (Original) A process according to Claim 9 wherein the enhancer material is selected from the group consisting of oils, vitamins, minerals, and opacifiers.
11. (Original) A process according to Claim 10 wherein the third NP/M is from about 30 Watt/Kg to about 50 Watt/Kg.
12. (Original) A process according to Claim 11 which is performed at a temperature below about 80 °C.
13. (Original) A process according to Claim 12 wherein:
 - (a) the pectin compound is a highly methylated non-amidated pectin; and
 - (b) the alginate compound has a ratio of mannuronic acid units to guluronic acid units of from about 0.1 to about 0.9.

14. (Original) A process according to Claim 13 wherein the ratio of the pectin compound to the alginate compound is from about 0.1 to about 0.9.
15. (Original) A process according to Claim 13 wherein the composition comprises from about 0.01% to about 0.2% of the pectin compound and the alginate compound, by weight of the composition.
16. (Original) A process according to Claim 15 wherein at least one enhancer material is selected from the group consisting of oils and titanium dioxide.
17. (Original) A process according to Claim 16 wherein the composition exhibits a pH of from about 2 to about 5.
18. (Original) A process according to Claim 17 wherein the ratio of the pectin compound to the alginate compound is from about 0.1 to about 0.4.
19. (Original) A process according to Claim 18 wherein the composition comprises from about 0.02% to about 0.08% of the pectin compound and the alginate compound, by weight of the composition.
20. (Original) A process according to Claim 17 wherein:
 - (a) the composition comprises from about 0.01% to about 0.06% of the pectin compound and the alginate compound, by weight of the composition; and
 - (b) the ratio of the pectin compound to the alginate compound is from about 0.4 to about 0.9.
21. (Original) A process according to Claim 20 wherein the composition comprises from about 0.03% to about 0.05% of the pectin compound and the alginate compound, by weight of the composition.
22. (Canceled)
23. (Canceled)